

Shrimp and Bacon Appetizer

Serves: 30 appetizers

Ingredients:

1 Small Red Lobster Cocktail Shrimp Party Platter
15 slices of lean bacon (about 1 lb.)
1 can (14 oz.) pineapple chunks and/or 1 can water chestnuts, sliced
3/4 cup sweet and sour sauce
1/3 cup picante sauce
3 tbsp. white wine
Toothpicks

Preparation:

- 1) Cut bacon slices in half. Partially cook bacon slices on a shallow pan at 400°F for 3 minutes (or microwave on high in two batches for 2 to 3 minutes each); drain on paper towels.
- 2) Select 15 pineapple chunks; cut each piece in half.
- 3) Place pineapple piece and/or water chestnut and 1 shrimp on each half slice bacon.
- 4) Wrap bacon around the two and secure with a toothpick. Repeat.
- 5) Combine sweet and sour sauce, picante sauce, and wine. Stir well and brush on each appetizer; place on a baking sheet.
- 6) Bake in a 425°F. Oven for approximately 7-8 minutes.
- 7) Replace picks with fresh picks and place on serving platter. Garnish with pineapple chunks and serve remaining sauce on the side, if desired.